



St. Pauls

Gfill
Sauvignon Alto Adige DOC

REGION

Alto-Adige

VARIETY

100% Sauvignon Blanc

Cultivation method: Guyot.

Terroir: Slopes around San Paolo on ventilated limestone debris (450-550m.a.s.l.)

Age of the vines: ca. 25 years

Vinification: Slow fermentation at controlled temperature in stainless steel tanks and maturation on fine yeast.



TASTING NOTES

Typical bouquet of elderflowers, nettle, gooseberries and freshly cut grass. Lively taste with long mineral finish.

FOOD PAIRINGS

For aperitif, with poultry and tuna dishes.